



Amendment to the Claims

Claims 1-23 (canceled)

24. (original) The method of increasing the shelf life of seafood comprising the following steps:

providing a solution of water having a concentration of sodium benzoate in the range of 0.1-1%;

coating the seafood with the solution having a concentration of sodium in the range of 0.1-1%;

maintaining the coated seafood at a temperature of 1-2° Centigrade.

25. (original) The method of increasing the shelf life of seafood comprising the following steps:

providing a solution of water having a concentration of sodium benzoate in the range of 0.1-1%;

placing the seafood with the solution having a concentration of sodium benzoate in the range of 0.1-1%;

freezing the solution having a concentration of sodium benzoate in which the seafood has been placed;

maintaining the frozen solution containing the seafood in a frozen state until the seafood is to be consumed;

thawing the frozen solution containing the seafood.